

QUESOS SPANISH ARTISANAL CHEESE

Served with raisin walnut bread

Aged Mahón 5

Hard cow's milk cheese from Illes Balears;
tangy, intense, sharp, citrus

Caña de Cabra 5

Soft goat's milk cheese from Murcia;
citrus, creamy, slightly grassy

Aged Manchego 5

Hard sheep's milk cheese, Castilla La Mancha;
notes of caramel and nuts

Idiazábal 5

Semi-hard sheep's milk cheese from Navarra;
buttery, lightly smoked

Valdeón 5

Soft goat, sheep, & cow's milk cheese, Castilla y León;
creamy, sharp blue

EMBUTIDOS SPANISH CHARCUTERIE

Jamón Serrano 13

"Jamónes de Segovia" Serrano ham,
aged 18 Months

Jamón Ibérico de Bellota "Dehesa Cordobesa" 32

1oz hand-carved, acorn-fed Ibérico ham,
aged for 30 months

Chorizo Ibérico 7

Acorn-fed, mildly spicy,
pork sausage cured in pimentón

Salchichón Ibérico 7

Acorn-fed spiced pork sausage,
cured with garlic and herbs

TABLAS DE QUESOS Y EMBUTIDOS

Tabla de Quesos 19

Manchego, Caña de Cabra, and Aged Mahón,
served with olives, pan con tomate and raisin walnut bread

Tabla de Embutidos 19

Jamón Serrano, Salchichón Ibérico, and Chorizo Ibérico,
served with olives and pan con tomate

Tabla de Quesos y Embutidos 28

Manchego, Caña de Cabra, Jamón Serrano, and Chorizo Ibérico,
served with olives, pan con tomate and raisin walnut bread